

GEORGIA DEPARTMENT OF HUMAN RESOURCES Food Service Establishment Inspection Report

Establishment Name: Longbranch Steak & Seafood At The Villages

Address: 301 LaFayette Dr, Fayetteville Amphitheater

City: Fayetteville Time In: 2:35 pm Time Out: 3:10 pm

Permit#: 2-85478

into foods

Inspection Date: 5/4/2009 **CFSM:** Kristen Bronkhurst

Purpose of Inspection: Routine: ● Follow-Up: O Complaint: O

Preliminary: O Other: O Risk Type: 1 O 2 ● 3 O

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions

are control measures to prevent illness or injury.

Compliance Status

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects 100

CURRENT SCORE

A

CURRENT GRADE

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Last Score

98

Prior Score

Α

Date

9/12/200

8

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

COS R

and performs duties A	1	IN	OUT	NA	NO				
Preventing Contamination by Hands-Subcategory 1 O		•	0					0	
● ○ ○ ○ 2-1B. Hands clean and properly washed ● ○ ○ ○ 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed Employee Health, Good Hygenic Practices-Subcategory 2-2A. Management awareness; policy present; reporting ○ ○ ○ 2-2B. Proper eating, tasting, drinking, or tobacco use ○ ○ ○ 2-2C. No discharge from eyes, nose, and mouth ○ ○ 2-2D. Adequate handwashing facilities supplied & accessable accessabl	2	IN	OUT	NA	NO	Employee Health, Good Hygenic Practices, Preventing Contamination by Hands-Subcategory 1	9 points		
■ O O O 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed Employee Health, Good Hygenic Practices-Subcategory 2-2A. Management awareness; policy present; reporting 3-1A. Food discharge from eyes, nose, and mouth 2-2D. Adequate handwashing facilities supplied & accessables a supplied & accessable accessable		•	0			2-1A. Proper use of restriction & exclusion	0	0	
approved alternate method properly followed Employee Health, Good Hygenic Practices-Subcategory 2-2A. Management awareness; policy present; reporting 2-2B. Proper eating, tasting, drinking, or tobacco use 2-2C. No discharge from eyes, nose, and mouth 2-2D. Adequate handwashing facilities supplied & accessabl 3 IN OUT NA NO Approved Source 3-1A. Food obtained from approved source; parasite destruction 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated 4 IN OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked Of Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0		0	2-1B. Hands clean and properly washed	0	0	
□ ○ ○ 2-2A. Management awareness; policy present; reporting □ ○ ○ 2-2B. Proper eating, tasting, drinking, or tobacco use □ ○ ○ 2-2C. No discharge from eyes, nose, and mouth □ ○ 2-2D. Adequate handwashing facilities supplied & accessables are accessables as a supplied of the proper discovers. □ ○ ○ 3-1A. Food obtained from approved source; parasite destructions are approved source; parasite destructions. □ ○ ○ 3-1B. Food received at proper temperature □ ○ ○ 3-1B. Food in good condition, safe, and unadulterated are approved. □ ○ ○ 4-1A. Food separated and protected are approved. □ ○ ○ 4-1A. Food separated and protected are approved. □ ○ ○ 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served. □ ○ ○ 4-2A. Food stored covered are approved. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized. □ ○ ○ 4-2B. Food-contact surfaces: cleaned & sanitized.		•	0	0	0		0	0	
O						Employee Health, Good Hygenic Practices -Subcategory 2	4 pc	ints	
O O 2-2C. No discharge from eyes, nose, and mouth O 2-2D. Adequate handwashing facilities supplied & accessable and proved Source O O 3-1A. Food obtained from approved source; parasite destruction of the control of the		•	0			2-2A. Management awareness; policy present; reporting	0	0	
2-2D. Adequate handwashing facilities supplied & accessable Approved Source 3-1A. Food obtained from approved source; parasite destruction 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated 1N OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0		0	2-2B. Proper eating, tasting, drinking, or tobacco use	0	0	
3 IN OUT NA NO Approved Source 3-1A. Food obtained from approved source; parasite destruction 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated 4 IN OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0		0	2-2C. No discharge from eyes, nose, and mouth	0	0	
3-1A. Food obtained from approved source; parasite destruction 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated 3-1C. Food in good condition, safe, and unadulterated 4 IN OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0			2-2D. Adequate handwashing facilities supplied & accessable		0	
O O O 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated 4 IN OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required	3	IN	OUT	NA	NO	Approved Source	9 pc	ints	
3-1C. Food in good condition, safe, and unadulterated IN OUT NA NO Protection from Contamination-Subcategory 1 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0			3-1A. Food obtained from approved source; parasite destruction	0	0	
4 IN OUT NA NO Protection from Contamination-Subcategory 1		0	0	0	•	3-1B. Food received at proper temperature	0	0	
4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Compliance Status Out Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0			3-1C. Food in good condition, safe, and unadulterated	0	0	
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OI Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required	4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1	9 pc	ints	
food or unused food not re-served Protection from Contamination-Subcategory 2 4-2A. Food stored covered 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OI Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0	0		4-1A. Food separated and protected	0	0	
O O 4-2A. Food stored covered O O 4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT) Compliance Status OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	0	0	
4-2B. Food-contact surfaces: cleaned & sanitized (Mark the numbered item OUT, if not in compliance. For items marked OUT.) Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required						Protection from Contamination-Subcategory 2	4 pc	ints	
(Mark the numbered item OUT, if not in compliance. For items marked OI Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0	0		4-2A. Food stored covered	0	0	
(Mark the numbered item OUT, if not in compliance. For items marked OUT Compliance Status 10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required		•	0	0		4-2B. Food-contact surfaces: cleaned & sanitized	0	0	
10 OUT Safe Food and Water, Food Identification O 10A. Pasteurized eggs used where required	GOOD RETA (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS o								
O 10A. Pasteurized eggs used where required		Co	mpl	ianc	e S	tatus	COS	R	
2 25.11. 45.04.12.04 09.95 45.04 111.01.01.044.11.04		10	OUT			Safe Food and Water, Food Identification	3 pc	ints	
O 10B. Water and ice from approved source	O 10A. Pasto			10A	. Pas	teurized eggs used where required			
		O 10B. Water and ice from approved source						0	

	Compliance Status						
5	IN	оит	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1	9 pc	oints
	0	0	0	•	5-1A. Proper cooking time and temperatures	0	0
	0	0	0	•	5-1B. Proper reheating procedures for hot holding	0	0
					Consumer Advisory-Subcategory 2	4 points	
	0	0	•		5-2. Consumer advisory provided for raw and undercooked foods	0	0
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1	9 pc	ints
	•	0	0		6-1A. Proper cold holding temperatures	0	0
	•	0	0	0	6-1B. Proper hot holding temperatures	0	0
	0	0	0	•	6-1C. Proper cooling time and temperature	0	0
	0	0	•	0	6-1D. Time as a public health control: procedures and records	0	0
					Date Marking-Subcategory 2	4 po	ints
	•	0	0	0	6-2. Proper date marking and disposition	0	0
7	IN	OUT	NA	NO	Highly Susceptable Populations	9 po	ints
	0	0	•		7-1. Pasteurized foods used; profibited foods not offered	0	0
8	IN	OUT NA NO Chemicals			4 po	ints	
	•	0	0		8-2A. Food additives: approved and properly used	0	0
	•	0			8-2B. Toxic substances properly identified, stored, used	0	0
9	IN	оит	NA	NO	Conformance with Approved Procedures		ints
	0	0	•		9-2. Compliance with variance, specialized process and HACCP plan	0	0

GOOD RETAIL PRACTICES the numbered item OUT if not in compliance. For items marked OUT mark COS or P for each item as applicable P-Pancet (violation of the same code provision) = 1 point

Compliance Status						
10	OUT	Safe Food and Water, Food Identification	3 ро	ints		
	0	10A. Pasteurized eggs used where required	0	0		
	0	10B. Water and ice from approved source	0	0		
	0	10C. Variance obtained for specialized processing methods	0	0		
	0	10D. Food properly labeled; original container; required records available; shellstock tags	0	0		
11	OUT	Food Temperature Control	3 ро	ints		
	0	11A. Proper cooling methods used; adequate equipment for temperature control $$	0	0		
	0	11B. Plant food properly cooked for hot holding	0	0		
	0	11C. Approved thawing methods used	0	0		
	0	11D. Thermometers provided and accurate	0	0		
12	OUT	Prevention of Food Contamination	3 ро	ints		
	0	12A. Contamination prevented during food preparation, storage, display	0	0		
	0	12B. Personal cleanliness	0	0		
	0	12C. Wiping cloths: properly used and stored	0	0		
	0	12D. Washing fruits and vegetables	0	0		
13	OUT Postings and Compliance with Clean Air Act			ints		
	0	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0		
	0	13B. Compliance with Georgia Smoke Free Air Act	0	0		

R fo	for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per								
	Co	Compliance Status							
	14	OUT	Proper Use of Utensils						
		0	14A. In-use utensils: Properly stored	0	0				
Ī		0	14B. Utensils, equipment and linens: properly stored, dried, handled	0	0				
Ī		0	14C. Single-use/single-service articles: properly stored, used	0	0				
Ī		0	14D. Gloves used properly	0	0				
Ī	15	OUT	Utensils, Equipment and Vending	1 pc	oint				
		0	$15 A. \ \ Food \ \& \ nonfood\text{-}contact \ surfaces \ cleanable, properly \ designed, \ constructed, \ used$	0	0				
		0	15B. Warewashing facilities: installed, maintained, used; test strips	0	0				
Ī		0	15C. Nonfood-contact surfaces clean.	0	0				
	16 OU		Water, Plumbing and Waste						
		0	16A. Hot and cold water available; adequate pressure	0	0				
		0	16B. Plumbing installed; proper backflow devices	0	0				
		0	16C. Sewage and waste water properly disposed	0	0				
	17	OUT	Physical Facilities	1 pc	oint				
		0	17A. Toilet facilities: properly constructed, supplied, cleaned	0	0				
Ī		0	17B. Garbage/refuse properly disposed; facilities maintained	0	0				
Ī		0	17C. Physical facilities installed, maintained, and clean	0	0				
Ī		0	17D. Adequate ventilation and lighting; designated areas used	0	0				
	18 OUT Pest and Animal Control				ints				
		0	18. Insects, rodents, and animals not present	0	0				

Person in Charge (Signature):	(Print)			Date: 5/4/2009 2:35:00 PM
Inspector (Signature):		Follow-up: Yes O No● Foll	llow-up	Date:

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)									
Establishment Longbranch Steak & Seafood At The Villages			Perr 2-85	nit 478	Date Inspec	Date InspectionDate2			
Address			City/State	l.	Zip Code				
301 LaFayette Dr, Fayetteville Amphitheater Fayetteville, GA 30214 30214 TEMPERATURE OBSERVATIONS									
Item/Location	Temp	Item/Location	VAII	Temp	Item/Locati	on Temp			
Item, Escation	Temp	Item/ Location		Temp	Item/Locati	оп гетр			
Item Number		OBSERVATIONS AND COF	RREC	TIVE ACTIONS	S				
Number					_				
Person in Charge (Signature)					Date				
Inchestor (Signature)	Pate 5/4/2000 2:25:00 PM								

Food Service Establishment Inspection Report Addendum

Page 3 of 3

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j).						
Establish Longbranc	ment h Steak & Seafood At The Villages		Permit 2-85478	Date InspectionDate3		
Address	ette Dr, Fayetteville Amphitheater	<u> </u>	City/State Fayetteville, GA 30214	Zip Code 30214		
Item Number		OBSERVATIONS AND CORI	RECTIVE ACTIONS			
Number		OBSERVATIONS AND CORI	RECTIVE ACTIONS			
Person in	Charge (Signature)			Date		
Inspector	(Signature)			Date 5/4/2009 2:35:00 PM		